

2017 CULLEN AMBER



WINEMAKER: Vanya Cullen
REGION: Margaret River, Western Australia
VARIETALS: Sauvignon Blanc
MATURATION: 100% for 2 months in new French barriques (25% new)
ALCOHOL: 12.3% alc/vol

QUALITY, INTEGRITY, SUSTAINABILITY: The Cullen vineyard and winery is carbon neutral, biodynamically farmed and dry-grown with an 'A' grade certification from the Biological Farmers Association. Grapes are the only ingredients in Cullen wines.

WINEMAKING: The 2017 release of Amber is made exclusively of Sauvignon Blanc selected from the certified Biodynamic Cullen vineyard. The grapes were left on skins and fermented partially before being pressed. The skin contact went from 7 days to 18 days depending on the parcel. The fruit was processed in different vessels: open fermenters, closed tank as well as amphora. This explains the complexity and the many layers of this wine.

TASTING NOTES: Vibrant and fresh but layered and complex aromas of orange peel, caramel, almonds and a hint of honeysuckle. The intriguing palate is textural and concentrated with great length and persistence. Flavors of orange, toffee and gentle saltiness on the finish. The wine will reward careful cellaring for ten years or more.

CRITICAL ACCLAIM: Not yet reviewed.

ABOUT CULLEN: A founding winery of Margaret River, Cullen was established in 1971 by pioneering winemakers Kevin and Diana Cullen. In redefining the style of Australian Cabernet Sauvignon produced in the 1970s, the fledgling estate caught the attention of the nation. Since then, an unrelenting commitment to quality and site expression has positioned Cullen as one of Australia's greatest estates - and Margaret River as one of the nation's premier wine-producing regions. The mature, biodynamically-farmed vineyards produce elegant, age-worthy wines that draw worldwide critical acclaim, including what is regarded by many as the country's definitive Bordeaux blend.

